

HOBART

FOOD EQUIPMENT

**CG SERIES DROP-IN
ELECTRIC GRIDDLES**

**CG711 - 2 Ft. Model -
24^{13/16}" W x 23^{1/2}" D**

**CG721 - 3 Ft. Model -
36^{1/2}" W x 23^{1/2}" D**

**CG821 - 3 Ft. Model -
36^{1/2}" W x 29^{1/2}" D**

**CG731 - 4 Ft. Model -
49" W x 23^{1/2}" D**

**CG831 - 4 Ft. Model -
49" W x 29^{1/2}" D**

**CG851 - 6 Ft. Model -
72" W x 29^{1/2}" D**

**FAST PREHEAT....
FAST RECOVERY
FOR HIGH
PRODUCTION**

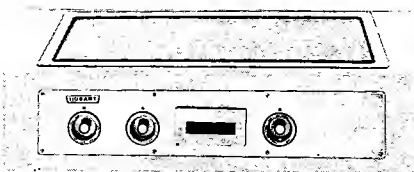
- **Griddle Surface is thermostatically controlled in 12" zones** -- Allows food to be cooked at optimal temperature; Allows various products to be cooked simultaneously at different temperatures.
- **Thermostat bulb located in center of each 12" zone** -- Allows fast and accurate response to different load conditions.
- **Stainless steel heating element** -- Provides dependability; Uniform heating pattern. Eliminates hot and cold spots.
- **Full width grease trough and full depth grease drawer** -- Allows scraping at any point; increases grease storage capacity. Anti-splash baffling reduces grease splash out while cleaning.
- **Griddle plate is 1/2" thick polished steel** -- Fast response and accurate temperature control; easily cleaned.

- **Mounting frame and sealing gasket** -- Allows easy and fast installation; gasket completely seals griddle to top of table; improves sanitation and safety.
- **Temperature control knobs recessed into control panel** -- Eliminates potential knob breakage; prevents garments from catching.
- **Control panel and grease drawer can be mounted on front or rear** -- Optimal installation location increases operating efficiencies.

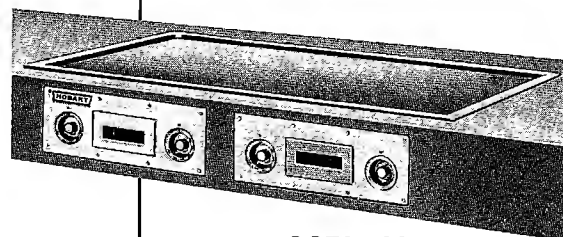
Specifications, Details and Dimensions Inside.



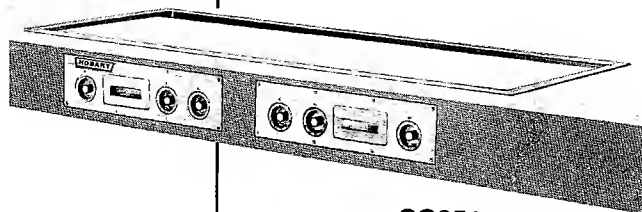
CG711



CG721-821



CG731-831



CG851

CG SERIES DROP-IN ELECTRIC GRIDDLES

U.L. CONDITIONS OF ACCEPTABILITY:

- THIS EQUIPMENT MUST BE INSTALLED IN AN ALL METAL FIXTURE OF STEEL OR STAINLESS STEEL CONSTRUCTION, .078 IN. (MIN.) THK. FOR THE TOP AND SUPPORTING FRAME. SIDE ENCLOSURE TO BE AT LEAST 22 MSG MIN. THICKNESS.
- A REMOVABLE BOTTOM ENCLOSURE MUST BE PROVIDED UNDER EACH DROP-IN UNIT AND BE MADE OF METAL CONSTRUCTION OF AT LEAST 22 MSG MIN. IF VENTILATING OPENINGS ARE PROVIDED, IN THE BOTTOM ENCLOSURE, THEY MUST NOT ALLOW THE ENTRANCE OF A 3/4 IN. DIA. ROD NOR BE LOCATED DIRECTLY BELOW UNINSULATED LIVE TERMINALS. WIRING OR ELECTRICAL COMPONENTS AND SHOULD BE LOCATED AT LEAST 1 IN. AWAY FROM ANY INSULATED LIVE TERMINALS.

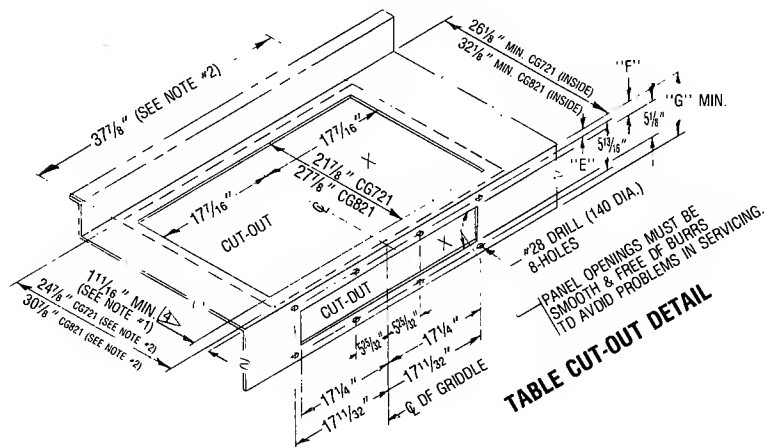
C. MINIMUM SPACING BETWEEN GRIDDLE TOP EDGE AND ADJACENT ITEMS SHOULD BE: FIXTURE BACK WALL - 1 3/4", FIXTURE SIDE ENCLOSURE - 1", FRONT CONTROL PANEL - 7/8", OTHER DROP-IN DEVICES - 1".

D. CONTROLS SHALL BE MOUNTED ON THE FRONT VERTICAL SURFACE OF THE FIXTURE.

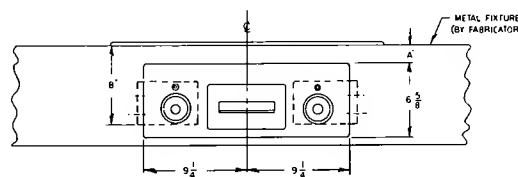
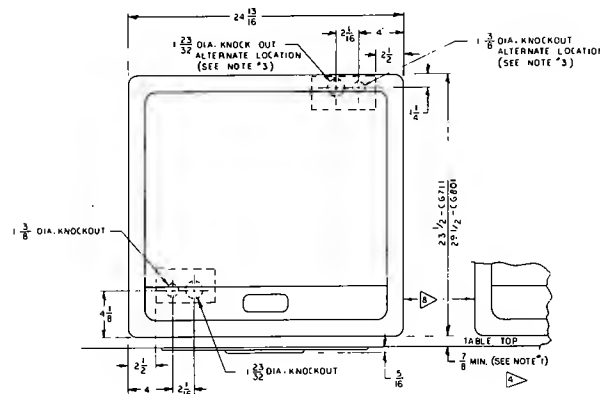
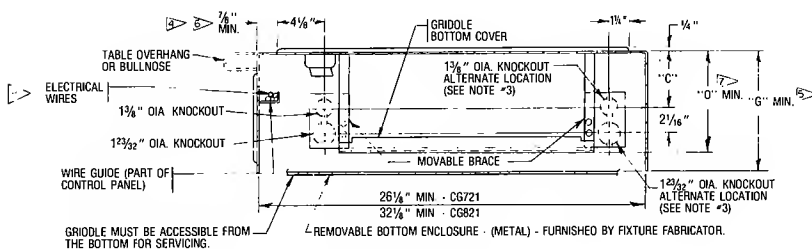
- E. FOR SUPPLY CONNECTIONS USE WIRES SUITABLE FOR AT LEAST 90°C (194°F).

IMPORTANT STEPS IN INSTALLATION:

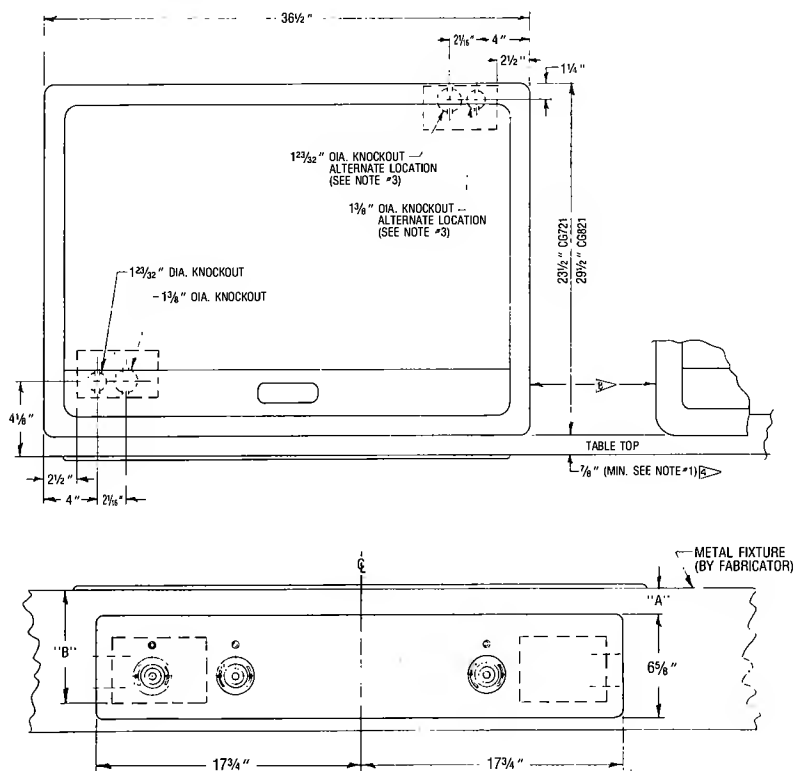
- REFER TO INSTALLATION MANUAL.
- GRIDDLE POSITION TO BE NO CLOSER THAN 7/8 INCH FROM COMPONENT FRAME EDGE AND CONTROL PANEL.
- INSTALL GASKET BETWEEN GRIDDLE TOP AND TABLE TOP BEFORE CLAMPING. EXERCISE CAUTION, SO THAT GRIDDLE TOP DOES NOT PINCH OR DAMAGE THE GASKET.



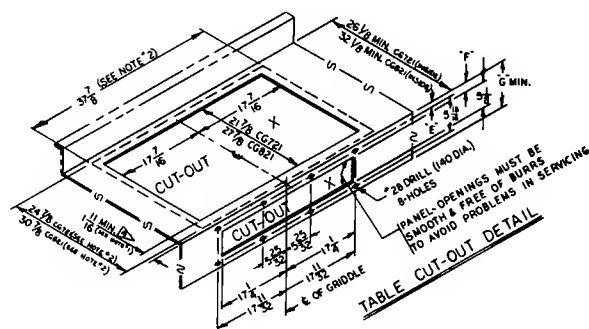
	7			4		5
WHEN "A" IS	"B"	"C"	"D"	"E"	"F"	"G"
1 ⁵ / ₈	7 ¹ / ₄	3 ³ / ₄	7 ⁷ / ₁₆	2 ¹ / ₃₂	2 ³ / ₈	9
2 ³ / ₈	8	4 ¹ / ₂	8 ³ / ₁₆	2 ²⁵ / ₃₂	3 ¹ / ₈	9 ³ / ₄
3 ¹ / ₈	8 ³ / ₄	5 ¹ / ₄	8 ⁵ / ₁₆	3 ¹⁷ / ₃₂	3 ⁷ / ₈	10 ¹ / ₂
3 ⁷ / ₈	9 ¹ / ₂	6	9 ¹¹ / ₁₆	4 ⁹ / ₃₂	4 ⁵ / ₈	11 ¹ / ₄
4 ⁵ / ₈	10 ¹ / ₄	6 ³ / ₄	10 ⁷ / ₁₆	5 ¹ / ₃₂	5 ³ / ₈	12



CG711



CG721 & CG821



Technical drawing of a table cut-out detail, showing dimensions and assembly instructions. The drawing includes a perspective view of the cut-out and a detailed cross-section of the cut-out edge.

Dimensions and Annotations:

- Overall Dimensions:**
 - Length: $75 \frac{3}{8}$ (SEE NOTE 2)
 - Width: $30 \frac{7}{8}$ (SEE NOTE 2)
 - Depth: $32 \frac{1}{8}$ MIN. (INSIDE)
- Internal Dimensions:**
 - Internal Length: $35 \frac{3}{16}$
 - Internal Width: $27 \frac{7}{8}$
 - Internal Depth: $35 \frac{3}{16}$
- Assembly Details:**
 - CUT-OUT:** Indicated on the top surface of the cut-out.
 - GRIDDLE:** Indicated on the bottom surface of the cut-out.
 - DRILL HOLES:** $\frac{1}{8}$ " DRILL (140 DIA) 16 HOLES.
 - Panel Opening:** Panel opening must be smooth & free of burrs to avoid problems in servicing.
- Notes:**
 - NOTE 1: MIN. SEE NOTE 1
 - NOTE 2: SEE NOTE 2

CG SERIES DROP-IN ELECTRIC GRIDDLES



SPECIFICATIONS Recognized under Components Recognition Program of Underwriters Laboratories Inc and listed by The National Sanitation Foundation.

GENERAL: Electric drop-in griddle designed for positioning into a fabricated metal counter (furnished by others). Units are furnished with mounting frame, front control panel, sealing gasket (that is placed under the griddle top frame) and tightening screws.

CONSTRUCTION: Top frame is stainless steel. Grid surface is 1/2-inch thick polished steel. Heating units are stainless steel. Full width grease trough with tapered bottom directs grease to chute; can be mounted front or rear. Full-depth drawn grease drawer with coved corners is front removable. "Isolated cell"

silicone seal prevents fat from seeping into cabinet. (CG731, 831 and 851 have two grease drain chutes and two grease drawers.)

CONTROLS: Thermostatic controls provide independent control of each 12" grid section. Control knobs are fully recessed into brushed chrome control panel which removes for front-access service. Temperature range is 200-450°F. Each griddle is supplied with a signal light for each thermostat; that indicates when a heating element is operating. Recessed separate control knob for each thermostat is fully recessed into a separate control panel.

ELECTRICAL: Scientific uniform pattern of enclosed tubular stainless steel heating units. Units and thermostats are attached directly to bottom of grid to avoid thermal barriers. Power terminal box mounted in either left front or right rear during installation. See "Electrical Data" block for phase loading.

ACCESSORIES: 3 1/2" Removable Splashguards.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

GENERAL & DIMENSIONAL DATA

MODEL	OVERALL BODY DIMENSIONS			GRID SURFACE DIMENSIONS			TYPICAL PRODUCTION								WEIGHTS	
	W	D	H	W	D	SQUARE AREA (ABOVE TOP)	HAMBURGERS (2 1/2 OZ., 3 1/2" DIA.)		PANCAKES (4 1/2" DIA.)		MINUTE STEAKS (4 OZ., 1/2" THICK)		FRIED EGGS		SHIP	NET
	IN.	IN.	IN.	IN.	IN.	IN.	QTY/LOAD	QTY/HOUR	QTY/LOAD	QTY/HOUR	QTY/LOAD	QTY/HOUR	QTY/LOAD	QTY/HOUR		
CG711	24 13/16	23 1/2	1/4	22 5/16	17 15/16	400	32	480 +	21	260-320	12	145	30	450 +	121	100
CG721	36 1/2	23 1/2	1/4	34	18	610	48	720 +	32	380-480	18	216 +	45	675 +	184	160
CG821	36 1/2	29 1/2	1/4	34	24	813	65	975 +	40	450	24	300 +	65	900 +	234	210
CG731	49	23 1/2	1/4	46 1/2	17 15/16	834	65	945 +	40	450	24	360 +	64	900 +	200	190
CG831	49	29 1/2	1/4	46 1/2	23 15/16	1110	86	1300 +	53	600 +	32	400 +	86	1200 +	265	235
CG851	72	29 1/2	1/4	69 1/2	23 15/16	1663	120	2400 +	80	900 +	48	700 +	130	1800 +	420	365

ELECTRICAL DATA

MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	PHASE-LOADING AND LINE AMPERES								
				3-PHASE LOADING			MAXIMUM AMPERES PER LINE					
				KW PER PHASE			3-PHASE			1-PHASE		
				L1-L2	L2-L3	L1-L3	208 VAC	240 VAC	480 VAC	208 VAC	240 VAC	480 VAC
CG711	8.0			4.0	0	4.0	33.3	28.9	14.4	38.5	33.3	16.7
CG721	12.0	200-450°	8	4.0	4.0	4.0	33.3	28.9	14.4	57.7	50.0	25.0
CG821	16.2			5.4	5.4	5.4	45.0	39.0	19.5	77.9	67.5	33.8
CG731	16.0			8.0	4.0	4.0	50.0	43.3	21.7	76.9	66.7	33.3
CG831	21.6			10.8	5.4	5.4	67.5	58.5	29.2	104.0	90.0	45.0
CG851	32.4			10.8	10.8	10.8	89.9	77.9	39.0	-	-	-



EXECUTIVE OFFICES
TROY, OHIO 45374